

IN THE CLAIMS

This listing of claims replaces all prior versions, and listings, in this application.

Claims 1-16 (canceled)

17. (currently amended) A method for the prevention or reduction of haze in a beverage comprising:

- (a) adding a ~~proline-specific and/or hydroxy-prolyl-specific~~ endoprotease that cuts a protein or peptide at places where the protein or peptide contains a prolyl residue to the beverage and
- (b) adding an auxiliary proteolytic enzyme to the beverage, wherein addition of said auxiliary proteolytic enzyme results in further prevention or reduction of haze than is achievable with the ~~proline-specific and/or hydroxyl-prolyl-specific~~ endoprotease alone.

18. (currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a purified exoprotease or endoprotease.

19. (withdrawn-currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a proline-specific carboxypeptidase ~~is added to the beverage.~~

20. (withdrawn-currently amended) The method according to claim ~~[[19]]~~ 17, wherein said auxiliary proteolytic enzyme is a proline-specific carboxypeptidase obtainable from Xanthomonas ~~is added to the beverage.~~

21. (withdrawn-currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a glycine-specific endoprotease and/or an aspartic acid protease.

22. (withdrawn-currently amended) The method according to claim ~~[[21]]~~ 17, wherein said auxiliary proteolytic enzyme is FROMASE® aspartic acid protease ~~is added to the beverage.~~

23. (withdrawn-currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a tripeptidylpeptidase and/or carboxypeptidase and/or peptidyl-dipeptidase.

24. (withdrawn-currently amended) The method according to claim ~~[[23]]~~ 17, wherein said auxiliary proteolytic enzyme is a carboxypeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Pro or furylacryloyl-Pro-Pro ~~is added to the beverage.~~

25. (currently amended) A method of preparing a beverage comprising combining a ~~proline-specific and/or hydroxyprolyl-specific~~ endoprotease activity with an acidic pH optimum and an auxiliary proteolytic enzyme to the beverage, wherein addition of said auxiliary proteolytic enzyme results in further prevention or reduction of haze in the beverage than is achievable with the ~~proline-specific and/or hydroxyl-prolyl-specific~~ endoprotease alone and said prolyl-specific endoprotease cuts a protein or peptide at places where the protein or peptide contains a prolyl residue, ~~with a beverage.~~

26. (previously presented) The method according to claim 25, wherein the beverage is beer, wine or fruit juice.

27. (withdrawn) A beverage obtainable by a method according to claim 26.

28. (previously presented) The method according to claim 18, wherein the beverage is a liquid used in the production of beer.

29. (withdrawn) The method according to claim 18, wherein the beverage is a liquid used in the production of wine.

30. (withdrawn) The method according to claim 18, wherein the beverage is a liquid used in the production of fruit juice.

31. (withdrawn) Beer, wine, or fruit juice obtainable by a method according to claim 25.

32. (withdrawn-currently amended) The method according to claim ~~[[23]]~~ 17, wherein said auxiliary proteolytic enzyme is a peptidyl-dipeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Leu-Pro or furylacryloyl-Phe-Pro ~~is added to the beverage.~~

33. (withdrawn-currently amended) The method according to claim ~~[[23]]~~ 17, wherein said auxiliary proteolytic enzyme is a peptidyl-dipeptidase ~~A is added to the beverage.~~

34. (currently amended) The method according to claim 18, wherein said auxiliary proteolytic enzyme is an endoprotease capable of cleaving peptide bonds at either the N- or C-terminal position of glycine, alanine, serine, asparagines, and glutamine residues ~~is added to the beverage.~~

35. (previously presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to mash.

36. (previously presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to beer before haze is formed.

37. (previously presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to fermented beer after haze has been formed.

38. (withdrawn) The method according to claim 29, wherein a prolyl-specific endoprotease is added to fermented wine.

39. (currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme has an acidic pH optimum or is active under acidic conditions.

40. (currently amended) The method according to claim 18, wherein said auxiliary proteolytic enzyme has an acidic pH optimum or is active under acidic conditions.

41. (withdrawn-currently amended) The method according to claim 23, wherein said auxiliary proteolytic enzyme has an acidic pH optimum or is active under acidic conditions.

42. (currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 6.0.

43. (currently amended) The method according to claim 18, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 6.0.

44. (withdrawn-currently amended) The method according to claim 23, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 6.0.

45. (currently amended) The method according to claim 17, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 3.0.

46. (currently amended) The method according to claim 18, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 3.0.

47. (withdrawn-currently amended) The method according to claim 23, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 3.0.